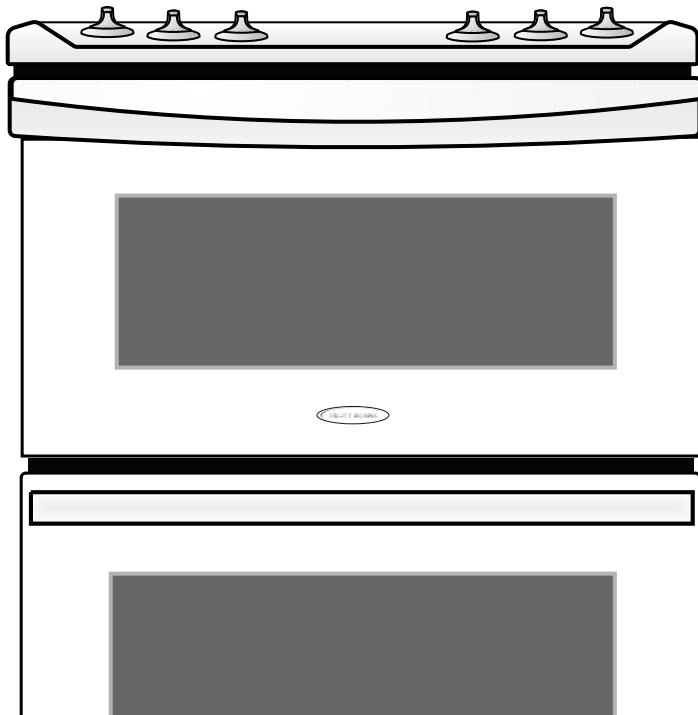


## User Manual

### Electric Cooker

SE558



# Important safety information

These warnings are provided in the interests of your safety. Ensure that you understand them all before installing or using the appliance. Your safety is of paramount importance. If you are unsure about any of the information in this book contact the Customer Care Department.

## Installation

The appliance must be installed according to the instructions supplied. The installation work must be undertaken by a qualified electrician or competent person.

The appliance should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

The appliance must be installed in an adequately ventilated room.

If the appliance is to be placed on a base, measures must be taken to prevent the appliance from slipping from the base.

This appliance is heavy and care **must** be taken when moving it.

**Do not** attempt to lift or move this appliance by the handles.

All packaging, both inside and outside the appliance must be removed before the appliance is used.

It is dangerous to alter the specifications or modify the appliance in any way.

After installation please dispose of the packaging with due regard for safety and the environment. Your local authority can arrange this.

## Child safety

**Do not** allow children to play with any part of the packaging.

**Do not** allow children to sit or climb on the drop down doors.

This appliance is not intended for use by children and other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.

Children should be supervised to ensure that they do not play with the appliance.

**CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.**

## During use

This appliance is not intended to be operated by means of an external timer or separate remote control system.

This appliance has been designed for domestic use to cook edible foodstuffs only and must **not** be used for any other purposes.

Take great care when heating fats and oils as they will ignite if they become too **hot**.

Never place plastic or any other material that may melt in or on the oven.

**Do not** leave the grill pan handle in position when grilling as it will become **hot**.

Always use oven gloves to remove and replace the grill pan handle when grilling.

Always support the grill pan when it is in the withdrawn or partially withdrawn position.

Always use oven gloves to remove and place food in the oven.

**Ensure** cooking utensils are large enough to contain foods to prevent spillages and boil overs.

The handles of saucepans, which are smaller than the heated areas on the hob, will become hot.

**Ensure** your hand is protected before handling the pan.

**Do not** use the appliance if the ceramic glass is damaged. If a fault or crack becomes visible, disconnect the appliance immediately from the electricity supply and contact your local service force centre.

**Do not** place foil or plastic containers on ceramic glass.

During use the appliance becomes hot. Care should be taken to avoid touching the heating elements inside the oven.

**Ensure** that all vents are not obstructed to ensure ventilation of the oven cavity.

**Never** line any part of the appliance with foil.

**Always** stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.

**Never leave the appliance unattended when the oven door is open.**

**Do not** place sealed cans or aerosols inside the oven. They may explode if they are heated.

Ensure that all control knobs are in the **OFF** position when not in use.

**Do not** stand on the appliance or on the open oven doors.

**Do not** hang towels, dishcloths or clothes from the appliance or its handles.

**Do not** use this appliance if it is in contact with water. **Never** operate it with wet hands.

## Cleaning and maintenance

For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire especially in the grill pan.

**Do not** leave cookware containing foodstuffs, e.g. fat or oil in the appliance in case it is inadvertently switched on.

Extreme care must be taken when using a ceramic hob scraper.

**Always** allow the appliance to cool before switching off at the wall prior to carrying out any cleaning/maintenance work.

Only clean this appliance in accordance with the instructions given in this book.

Never use steam or high pressure steam cleaners to clean the appliance.

## At the end of the appliance's life



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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To help you the following symbols will be found in the text.



Hints and Tips

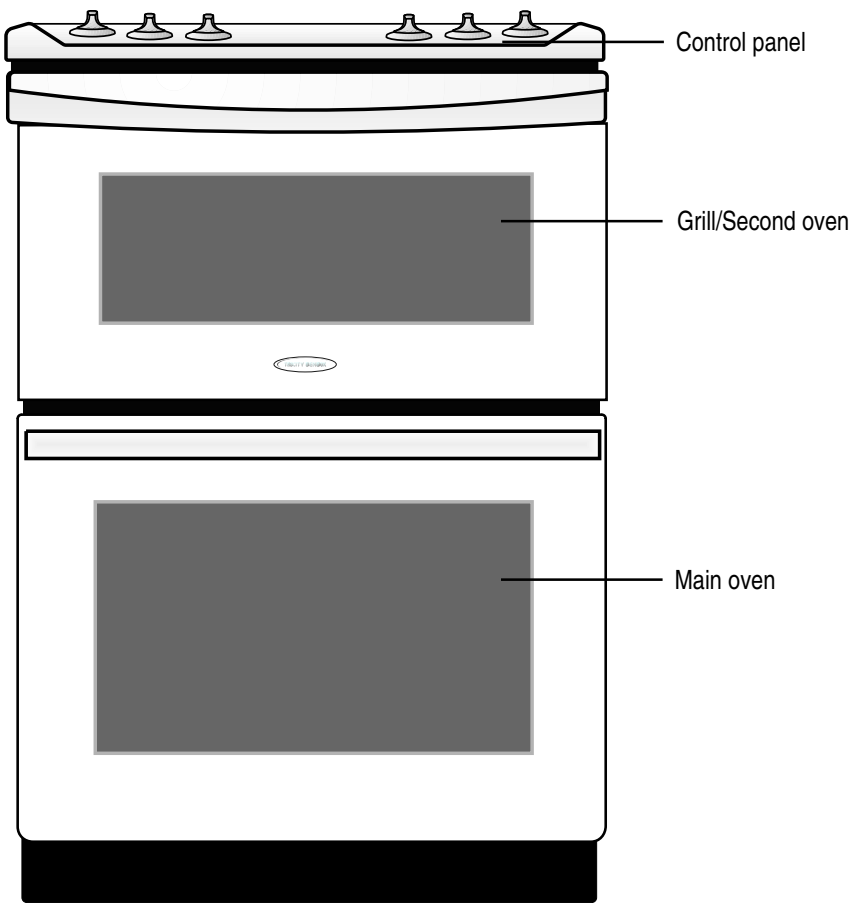


Safety Instructions

**Please read the instruction book carefully before use and retain for future reference.**

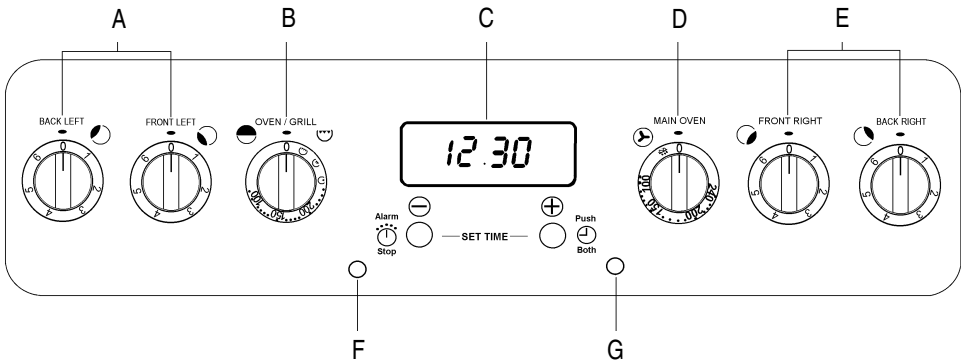
# Description of the appliance

## Electric slip-in double oven



# Getting to know your appliance

## The control panel



## Features

A - Hotplate controls

B - Grill/Second oven temperature control

C - Electronic minute minder

D - Main oven temperature control

E - Hotplate controls

F - Grill/Second oven indicator neon

G - Main oven indicator neon

# Before using the appliance

## Rating plate

This is situated on the lower front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).

The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate.

**Do not remove the rating plate from the appliance as this may invalidate the guarantee.**

## Preparing to use your appliance

Wipe over the base of the oven(s) with a soft cloth and hot soapy water and wash the furniture before use. We suggest that you run the oven(s) and grill for 10 – 15 minutes at maximum temperature, to burn off any residue from their surfaces. Accessible parts may become hotter than in normal use. Children should be kept away. During this period an odour may be emitted, it is therefore advisable to open a window for ventilation.

## Control panel indicator neon(s)

The indicator neon will operate when the grill (where applicable) or oven(s) is switched on. The indicator neon will glow. It may turn on and off during use to show that the setting is being maintained. If the neon does not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting.

## Condensation and steam

When food is heated it produces steam similar to a boiling kettle. The vents allow some of this steam to escape.

However, always stand back from the appliance when opening the door(s) to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance.

To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

For your safety wall coverings at the rear of the appliance should be securely fixed to the wall.

## Cookware

Baking trays, dishes etc., should not be placed directly against the grid covering the fan at the back of the oven.

**Do not** use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance.

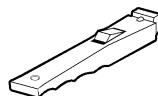
## Grill and oven furniture

The following items of grill and oven furniture have been supplied with the appliance.

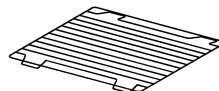
1 grill pan



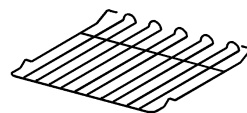
1 grill pan handle



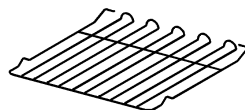
1 grill pan grid



1 straight shelf  
(for grilling and  
second oven cooking)



2 straight shelves  
(for main oven  
cooking)



# Electronic minute minder

- 1 = ( - )    Decrease control and minute minder setting button
- 2 = ( + )    Increase control
- ( ⏰ )    Bell Symbol

The electronic minute minder can also be used to show the time of day. Please note that this is a 24 hour clock, for example 2.00pm is shown as 1400. In the following pages we explain how to set the controls. Read through them until you are familiar with the procedure. If the appliance is switched off on the wall, or there is a loss of power, the clock will stop and you will not be able to use the main oven.

## Set the time of day

When the electricity supply is first switched ON, the display will flash 0.00. See Fig.1.

Press buttons (1) and (2) together. Release buttons, 0.00 will appear in the display as Fig. 2. **Within 5 seconds** press button (2), 12.00 will show in the display as Fig. 3.

**Within 5 seconds** press and hold either button (1) to decrease or button (2) to increase the time until the correct time of day on the 24 hour clock is reached, e.g. 14.30. See Fig. 4.

**Note: The increase and decrease control buttons operate slowly at first and then more rapidly. They should be pressed separately.**

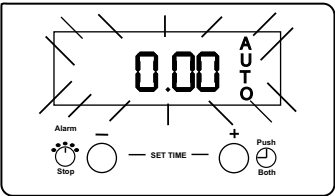
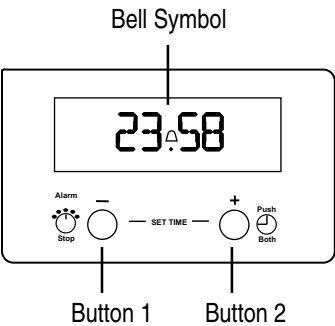


Fig. 1.

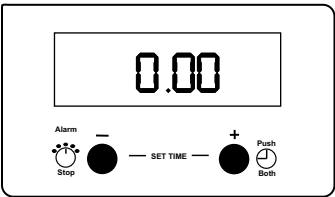


Fig. 2.

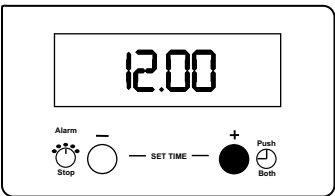


Fig. 3.

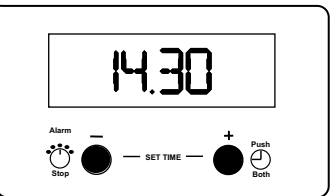


Fig. 4.



# The minute minder

The minute minder gives an audible reminder at the end of any period of cooking up to 23 hours and 59 minutes.

To set press button (1) and the display will read 0.00, see Fig. 5.

Release button (1) and press and hold button (2). The display will count up in one minute intervals until the interval to be timed is reached e.g. 30 minutes, see Fig. 6. If necessary press and hold button (1) to achieve the correct time interval.

The bell symbol will show in the display.

The minute minder will begin to count down once set. The time of day will show in the display. To show the remainder of the cook time press button (1).

At the end of the timed period an audible signal will sound for up to 2 minutes. The bell symbol will flash and the time of day will show in the display. See Fig. 7.

To stop the sound press button (1). The bell symbol will go out and show the time of day, e.g. 15.00, see Fig. 8.

## To cancel the minute minder

If you change your mind and want to cancel the minute minder. Press and release button (1).

Press and hold button (1) and the display will countdown in one minute intervals. See Fig 9.

Release button (1). After a few seconds the time of day will show in the display, see Fig. 10.

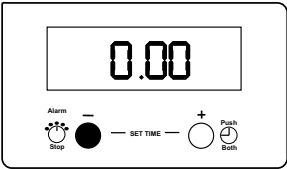


Fig. 5.

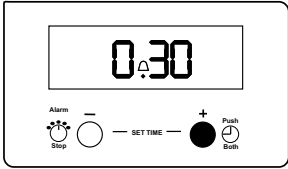


Fig. 6.

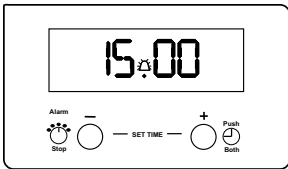


Fig. 7.

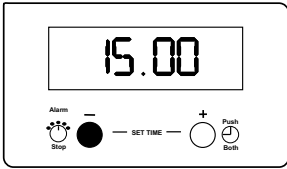


Fig. 8.

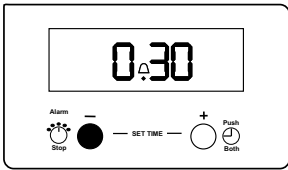


Fig. 9.

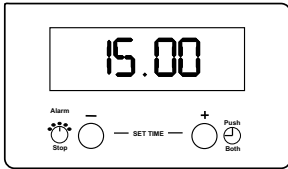


Fig. 10.

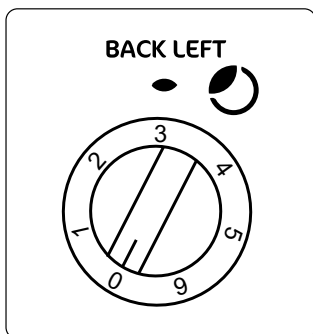
## The ceramic hob



Do not use the appliance if the ceramic glass is damaged. If a fault or crack becomes visible during cooking, disconnect the appliance immediately from the electricity supply and contact your local Service Force Centre.

### Using the hob

- Turn the control knob in either direction to vary the heat setting.
- The highest number represents the hottest setting and the lowest number represents the coolest setting.



### Recommended saucepans

Only saucepans with flat bases and close fitting lids are recommended. The saucepan base should be approximately the same size as the cooking area. Ensure that new saucepans are well scrubbed to remove edges and take off any deposits left from manufacture.

Traditional round bottomed Woks **must not be** used even with a stand. Woks with flat-bottomed bases are available and do comply with the above recommendations.

### Note:

Occasionally the heated areas may be seen to switch ON and OFF when higher heat settings are being used. This is due to a safety device which prevents the glass from overheating.

Some switching ON and OFF when cooking at high temperatures, e.g. deep fat frying is quite normal, causes no damage to the hob and little delay in cooking times.

Excessive switching may however be caused by the use of an unsuitable saucepan or a saucepan which is smaller than the heated area. If excessive switching occurs, discontinue use of the saucepan.

### Hints and tips

- Lift, rather than slide saucepans on and off the hob. This will reduce the risk of scratches and metal marks from saucepans with aluminium bases. Metal marks can be easily cleaned off providing they are not allowed to burn on.
- Follow any guidelines provided by the saucepan manufacturer, particularly those relating to recommended heat settings.
- Avoid using thin, badly dented or distorted saucepans. Those with uneven bases should not be used.
- Never leave the hotplates ON when not covered with a saucepan.
- Ensure that the hob and saucepans are clean and dry before the start of cooking to reduce cleaning.
- Follow the cleaning instructions very closely to keep the hob looking like new.
- **If spillage occurs with sugar solutions, e.g. jams and syrups, it must be wiped from the hob before it sets and becomes hard otherwise damage to the hob will occur.**

# The dual grill



**CAUTION – Accessible parts may be hot when the grill is in use. Young children should be kept away.**

The grill is a dual circuit grill which means that the full area of the grill can be used or for economy purposes, the centre section only can be used when cooking smaller quantities of food.

## Using the grill

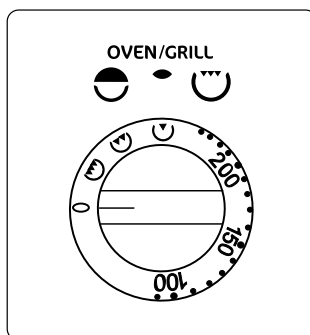
- Turn the top oven/grill control clockwise to the full power setting ( ▼▼▼ ), then turn down as necessary.

The grill settings are as follows:-

- ( ▼ ) Full grill area at ¼ power.
- ( ▼▼ ) Centre grill area at full power.
- ( ▼▼▼ ) Full grill area at full power.



**The grill door must be left open when grilling.**



## Things to note

- The indicator neon will glow. It may turn ON and OFF during use to show that the setting is being maintained.
- Some smoke from fat splashes may be evident as the grill cleans itself.

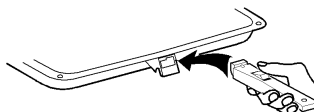


**Never cover the grill pan or grid with foil as this can lead to grill fires.**

## The grill pan and handle

The grill pan is supplied with a removable handle.

To insert the handle, press the button on the handle with the thumb and pivot slightly upwards inserting the lip into the widest part of the bracket. Move the handle towards the left, lower into position and release the button.





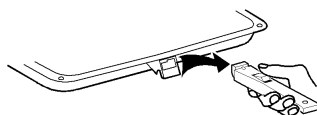
**Ensure the handle is properly located.**

To remove the handle, press the button on the handle with the thumb and pivot the handle slightly upwards and towards the right to remove from the bracket.



**Protect your hands when removing the grill pan handle.**

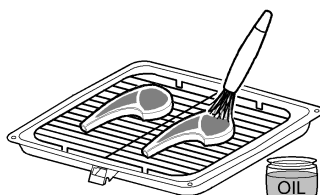
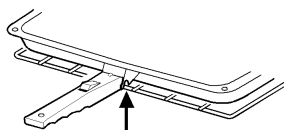
**Always remove the grill pan handle during grilling.**



To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking.

## **i Hints and tips**

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices.
- Adjust grid and grill pan runner position to allow for different thicknesses of foods.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.
- When toasting bread use the shelf in position 1 with the grid in the high position.
- Preheat the grill on a full setting for five minutes before cooking. Adjust the heat setting and shelf as necessary during cooking.
- The food should be turned over during cooking as required.
- When using the centre section of the dual grill, ensure the food is positioned centrally on the grill pan grid in the grill pan.



# Grilling chart

| Food                           | Position    | Grill time<br>(mins in total) |
|--------------------------------|-------------|-------------------------------|
| Bacon Rashers                  | Adjust      | 5 - 6                         |
| Beefburgers                    | grill       | 10 - 15                       |
| Chicken Joints                 | setting     | 30 - 40                       |
| Chops – Lamb                   | and         | 15 - 20                       |
| Pork                           |             | 20 - 30                       |
| Fish – Whole<br>Trout/Mackerel | grill       | 15 - 25                       |
| Fillets - Plaice/Cod           | pan         | 10 - 15                       |
| Kebabs                         | grid        | 20 - 30                       |
| Kidneys – Lamb/Pig             | to          | 8 - 12                        |
| Liver – Lamb/Pig               | suit        | 10 - 20                       |
| Sausages                       | different   | 20 - 30                       |
| Steaks – Rare                  | thicknesses | 6 - 12                        |
| Medium                         |             | 12 - 16                       |
| Well Done                      | of          | 14 - 20                       |
| Toasted Sandwiches             | food        | 3 - 4                         |

The times quoted above are given as a guide and should be adjusted to suit personal taste.

## The second oven

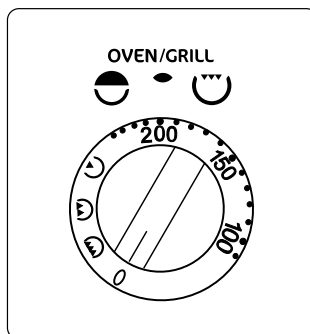
The second oven is the smaller of the two ovens. It is heated by elements in the top oven and bottom of the oven. It is designed for cooking smaller quantities of food. It gives especially good results if used to cook fruit cakes, sweet or savoury flans or quiche. The second oven is also ideal for use as a warming compartment to warm dishes and keep food hot. Use the lowest setting on the second oven temperature control.

### Using the second oven

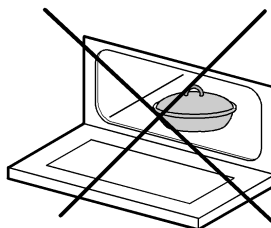
- Turn the second oven temperature control to the required setting.

### Things to note

- The indicator neon will glow. It may turn ON and OFF during use to show that the setting is being maintained.

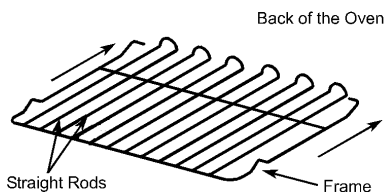


**Do not place dishes, tins and trays directly on the oven base as it becomes very hot and damage will occur.**



### To fit the second oven shelf

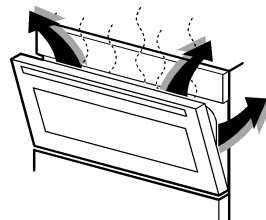
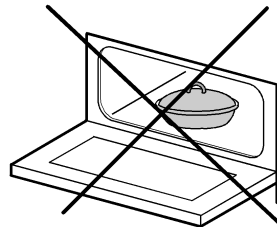
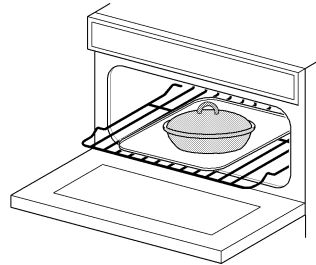
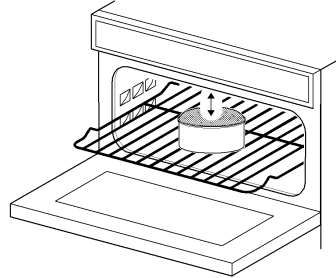
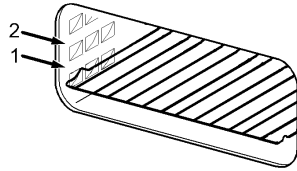
The shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.





## Hints and tips

- Arrange the shelves in the required positions before switching the oven on. Shelf positions are counted from the bottom upwards.
- There should always be at least 2.5cm (1") between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings, etc. When cooking cakes, pastry, scones, bread, etc., place the tins or baking trays centrally on the shelf.
- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.
- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.
- The material and finish of the baking tray and dishes used affect base browning. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- Because of the smaller cooking space, lower temperatures and shorter cooking times are sometimes required.
- **Do not** place dishes directly onto the oven base as it becomes very hot and damage may occur.
- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.



**Do not place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.**

# The main oven

The fan oven is particularly suitable for cooking larger quantities of food. The advantages of fan oven cooking are:

## Preheating

The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven. Without preheating however, you may need to add an extra 5 – 10 minutes on the recommended cooking times. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

## Cooking temperatures

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the cooking chart. As a guide reduce temperatures by about 20°C – 25°C for your own recipes, using a conventional oven.

## Batch baking

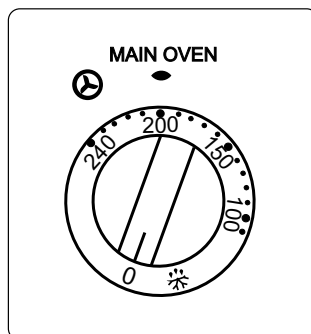
The fan oven cooks evenly on both shelf levels, especially useful when batch baking.

## Using the main oven

- Turn the main oven temperature control to the required setting.

## Things to note

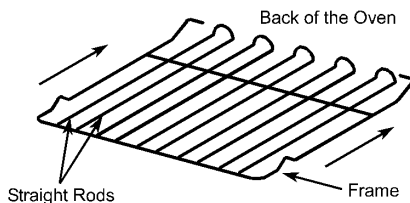
- The oven light will illuminate.
- The indicator neon will glow. It may turn ON and OFF during use to show that the setting is being maintained.





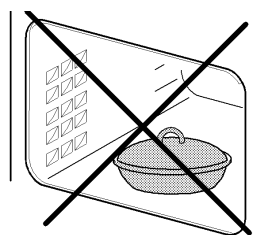
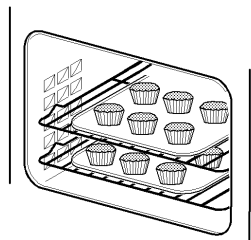
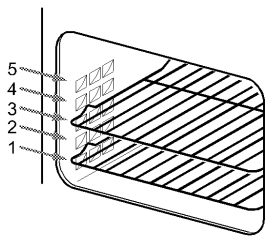
## To fit the main oven shelves

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.



### **i** Hints and tips

- Arrange the shelves in the required positions before switching the oven on. Shelf positions are numbered from the bottom upwards.
- When cooking more than one dish in the oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.
- It is recommended that when baking larger quantities the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.
- **Do not** place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.



**Do not place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.**

# Cooking chart

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures to suit individual preferences and requirements.

| Food                              | Main oven                          |                 | Second oven |                 |                             |
|-----------------------------------|------------------------------------|-----------------|-------------|-----------------|-----------------------------|
|                                   | Shelf pos                          | Cooking temp °C | Shelf pos   | Cooking temp °C | Approx cook time (min)      |
| Biscuits                          | Shelf                              | 180-190         | 1           | 170-190         | 10 - 20                     |
| Bread                             |                                    | 200-220         | 1*          | 200-220         | 25 - 30                     |
| Bread rolls/buns                  | positions                          | 200-220         | 1           | 200-220         | 15 - 20                     |
| Cakes: Small & Queen              | are not                            | 160-170         | 1           | 180-190         | 18 - 25                     |
| Sponges                           |                                    | 160-170         | 1           | 160-170         | 18 - 20                     |
| Victoria Sandwich (7")            |                                    | 160-170         | 1           | 160-170         | 18 - 25                     |
| Madeira (7")                      | critical                           | 140-150         | 1           | 140-150         | 1¼ - 1½h                    |
| Rich Fruit (8")                   |                                    | 130-140         | 1           | 140-150         | 2¼ - 2½h                    |
| Christmas (8")                    | but ensure                         | 130-140         | 1           | 130-140         | 3 - 4½h                     |
| Gingerbread                       | that oven                          | 140-150         | 1           | 140-150         | depends on size<br>1¼ - 1½h |
| Meringues                         | shelves                            | 90-100          | 1           | 90-100          | 2½ - 3h                     |
| Flapjack                          |                                    | 170-180         | 1           | 170-180         | 25 - 30                     |
| Shortbread                        |                                    | 130-140         | 1           | 140-150         | 45 - 65                     |
| Casseroles: Beef/Lamb             |                                    | 140-160         | 1*          | 140-160         | 2½ - 3h                     |
| Chicken                           | are                                | 180-190         | 1*          | 180-190         | 1¼ - 1½h                    |
| Convenience Foods                 | Follow manufacturer's instructions |                 |             |                 |                             |
| Fish                              | evenly                             | 170-190         | 1           | 170-190         | 20 - 30                     |
| Fish Pie (Potato Topped)          |                                    | 190-200         | 1*          | 190-200         | 20 - 25                     |
| Fruit Pies, Crumbles              |                                    | 190-200         | 1           | 190-200         | 40 - 50                     |
| Milk Puddings                     | spaced                             | 130-140         | 1           | 140-150         | 1½ - 2h                     |
| Pasta/Lasagne etc.                |                                    | 190-200         | 1           | 170-180         | 40 - 45                     |
| Pastry: Choux                     |                                    | 190-200         | 1           | 180-190         | 30 - 35                     |
| Eclairs, Profiteroles             | when                               | 170-180         | 1           | 170-180         | 20 - 30                     |
| Flaky/Puff Pies                   |                                    | 210-220         | 1*          | 210-220         | 25 - 40                     |
| Shortcrust Mince Pies             |                                    | 190-200         | 1           | 190-200         | 15 - 20                     |
| Meat Pies                         | more                               | 190-210         | 1*          | 190-210         | 25 - 35                     |
| Quiche,Tarts, Flans               |                                    | 180-210         | 1           | 180-200         | 25 - 45                     |
| Roasting Meat, Poultry            | than one                           | 160-180         | 1*          | 160-180         | see roasting chart          |
| Scones                            |                                    | 210-220         | 1           | 220-230         | 8 - 12                      |
| Shepherd's Pie                    | is                                 | 190-200         | 1*          | 190-200         | 30 - 40                     |
| Soufflés                          |                                    | 170-180         | 1           | 170-180         | 20 - 30                     |
| Vegetables: Baked Jacket Potatoes | used                               | 180-190         | 1           | 180-190         | 1 - 1½h                     |
| Roast Potatoes                    |                                    | 180-190         | 1           | 180-190         | 1 - 1½h                     |
| Yorkshire Pudding: Large          |                                    | 210-220         | 1           | 200-210         | 25 - 40                     |
| Individual                        |                                    | 200-210         | 1           | 200-210         | 15 - 25                     |

\*=Shelf on the oven base.

**Note:** Shelf positions are counted from the bottom of the oven.

# Roasting chart

| INTERNAL TEMPERATURES –<br>Rare : 50-60°C; Medium : 60-70°C; Well done : 70-80°C |             |  |
|--|-------------|--|
| MEAT   | TEMPERATURE | COOKING TIME   |
| Beef/ Beef boned   | 160-180° C  | 20-35 minutes per ½kg (1lb)<br>and 20-35 minutes over  |
| Mutton/Lamb  | 160-180° C  | 25-35 minutes per ½kg (1lb)<br>and 25-35 minutes over  |
| Pork/Veal/Ham  | 160-180° C  | 30-40 minutes per ½kg (1lb)<br>and 30-40 minutes over  |
| Chicken  | 160-180° C  | 15-20 minutes per ½kg (1lb)<br>and 20 minutes over   |
| Turkey/Goose   | 160-180° C  | 15-20 minutes per ½kg (1lb) up to<br>3½kg (7lb) then 10 minutes per<br>½kg (1lb) over 3½kg (7lb) |
| Duck   | 160-180° C  | 25-35 minutes per ½kg (1lb)<br>and 25-30 minutes over  |
| Pheasant   | 160-180° C  | 35-40 minutes per ½kg (1lb)<br>and 35-40 minutes over  |
| Rabbit   | 160-180° C  | 20 minutes per ½kg (1lb)<br>and 20 minutes over  |


The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints.

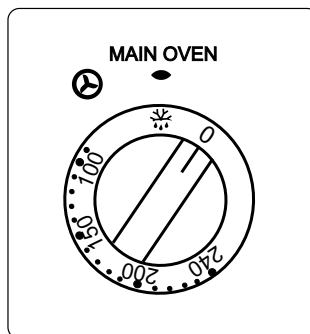
Wrap joints in foil if preferred, for extra browning uncover for the last 20 – 30 min. cooking time.

# Defrost feature

This function defrosts most foods faster than more conventional methods. It is particularly suitable for delicate frozen foods which are to be served cold e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones, etc.

## Using defrost feature

- Turn the main oven temperature control to the defrost setting. 
- When defrost is selected, the oven indicator neon may come ON. It will stay ON until the oven reaches room temperature and then go OFF.
- It may turn ON and OFF periodically during defrosting to maintain a steady room temperature, inside the oven.

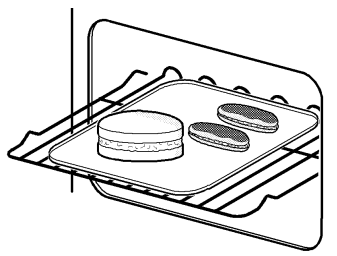


## Things to note

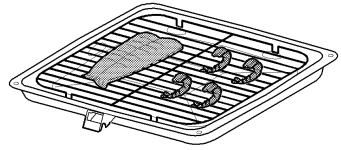
- The oven fan and interior light will come on.

## Hints and tips

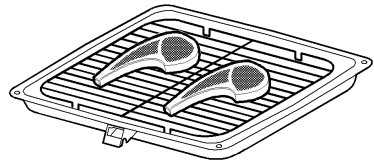
- Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.
- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.



- It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function. Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 – 2 hours.



- A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.



- Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.
- All joints of meat and poultry must be thawed thoroughly before cooking.
- Always cook thoroughly immediately after thawing.
- **Do not** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge, once it has cooled.
- Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.

# Care and cleaning

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**Before cleaning always allow the appliance to cool down.**

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## Cleaning materials

Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer.

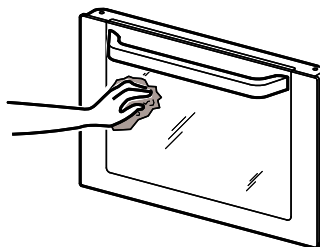
Cleaners that contain bleach should **NOT** be used as they may dull the surface finishes. Harsh abrasives must also be avoided. Multi-surface anti-bacterial cleaning products should not be used on the ceramic hob or on the surrounding trims.



## Cleaning the outside of the appliance

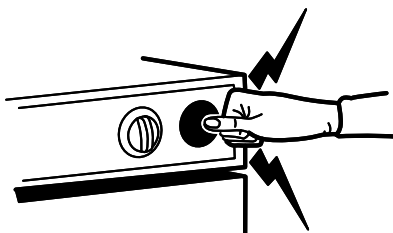
**Do not** use abrasive cleaning materials e.g. Hob Brite, Brillo pads or scourers on painted or printed finishes as damage may occur. Regularly wipe over the control panel, doors and appliance sides using a soft cloth and hot soapy water. To prevent streaking finish with a soft cloth.

Stainless Steel cream cleaners are abrasive and should be avoided as they may dull the surface finish. **Any spillage on the stainless steel finish must be wiped off immediately.**



**Do not attempt to remove any of the control knobs from the appliance as this may cause damage and is a safety hazard.**

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## **Cleaning the control knobs and handles**

It is strongly recommended that only hot soapy water is used for cleaning the control knobs and handles. ANY OTHER CLEANING MATERIALS MAY DULL THE SURFACE FINISH.

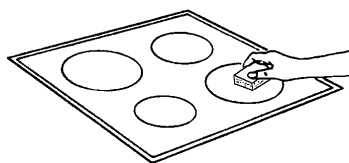
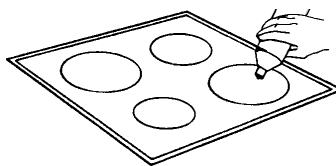
## **Cleaning the ceramic hob**

Make sure the ceramic glass is cool before cleaning. It is important to clean the ceramic hob daily to prevent soilage being burnt on. Take care to avoid the hob trims when cleaning the ceramic glass as they may be damaged by the cleaning agents recommended.

### **Daily cleaning**

Use the recommended Hob Brite Cleaner daily. If soilage is not allowed to burn on it will be much easier to clean off.

1. Apply a small amount of Hob Brite in the centre of each area to be cleaned.
2. Dampen a clean paper towel or a plastic pad made specially for non-stick saucepans and rub vigorously until all marks are removed. This may take a few minutes.
3. Wipe off residues of cleaner with another damp paper towel and polish dry with a soft cloth.



If Hob Brite is unavailable, one or more of the cleaning agents below may be used temporarily:

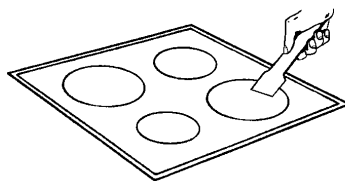
- a) Cif Cream Cleaner
- b) Baking Soda

## To remove more stubborn marks

1. Bar Keepers Friend may be used to clean off more stubborn stains or to remove discolourations.  
It may be necessary to rub the marks hard for several minutes.
2. Use a plastic pad specially for non-stick saucepans with Bar-Keepers Friend for removal of more stubborn soilage.

## To remove burnt on soilage

We strongly recommend the use of a Ceramic Hob Scraper (incorporating a single edge razor blade) to remove spillage on the hob, in particular sugar solutions, which if not removed can cause permanent damage.



1. Make sure the ceramic glass is cool.
2. Use a ceramic hob scraper with care at an angle of 30° to remove as much soilage as possible.
3. Use Bar-Keepers Friend or Hob Brite to finish off as directed above.

## To remove discolourations or white and silver marks

These marks sometimes give the impression of being in or underneath the hob glass. They can almost always be removed provided they have not become excessively burnt on. Follow the instructions above under 'To Remove more Stubborn Marks'.

If this is unsuccessful, make up a paste of one part water to three parts Cream of Tarter and leave on the discoloured areas overnight. The marks should be easily removable the next day provided they have not been excessively burnt on. The paste should be thoroughly washed off afterwards.



## Hints and tips

### To reduce hob soilage:

- Make sure the bottom of the saucepan and the cooking area are clean and dry before cooking begins.
- Ensure saucepans are large enough to accommodate food to avoid boil overs.
- If possible, wipe up spills and splatters as they occur, but take care to avoid steam burns.
- Avoid using a dishcloth or sponge to clean the hob. These may leave a layer of soiled detergent on the hob surface which will burn and discolour the next time the hob is used.
- Avoid the use of:
  - Household detergents and bleaches.
  - Impregnated plastic or nylon pads that are not described as suitable for non-stick saucepans.
  - Brillo pads, Ajax pads, steel wool pads.
  - Chemical oven cleaners, e.g. aerosols and oven pads.
  - Rust stain, bath and sink stain removers.
- **Any of the above products may cause damage to the hob.**
- It is dangerous to mix different cleaning products. The chemicals in them may react with each other with hazardous results.
- **Soilage from sugar solutions must be removed from the hob before the syrup has set otherwise damage to the hob surface will occur.**
- Avoid placing plastic items, foil or dishes on the hot surface as this will cause damage to the hob.

## Cleaning the shelves and grill/oven furniture

All removable parts, can be washed in the dishwasher.

The grill pan, grill pan grid and oven shelves may be cleaned using a soap impregnated steel wool pad. Soaking first in hot soapy water will make cleaning easier.

## Cleaning inside the oven(s)

The vitreous enamel main oven and grill/second oven compartments can be cleaned using normal oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.



**Aerosol cleaners must not come into contact with elements, the door seal, or any painted finishes as this may cause damage.**

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## Cleaning the door(s)



**To prevent damaging or weakening the door glass panels avoid the use of the following:**

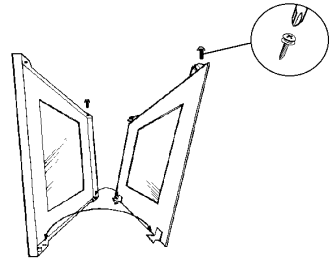
- Household detergents and bleaches
  - Impregnated pads unsuitable for non-stick saucepans
  - Brillo/Ajax pads or steel wool pads
  - Chemical oven pads or aerosols
  - Rust removers
  - Bath/Sink stain removers
-

## Cleaning between the outer and inner door glass

The outer door glass is removable for cleaning.

### To remove the outer glass

1. Open the oven door slightly to gain access to the two cross head screws on the top of the oven door.
2. Loosen the two screws using a Pozidrive screwdriver.
3. Hold the door glass securely in place with one hand before removing the screws completely with the other hand.
4. Using both hands, gently tilt the top of the door glass towards you, lift slightly to disengage the locators from the two bottom brackets.
5. Clean the outer and inner glass using hot soapy water or Hob Brite cleaner may be used. **DO NOT** use Hob Brite on the Stainless Steel or painted finishes. **DO NOT** try to clean the foil which is inside the door. The foil is there to help keep the door cool, if it is damaged it will not work. Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the outer door.



If the door glass panel becomes chipped or has deep scratches the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Please contact your local Service Force Centre who will be pleased to advise further.

## To replace the outer glass

1. Holding the oven glass with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door.
2. Push the top of the oven glass towards the oven door, ensuring the screw location holes line up.
3. Hold the glass in place with one hand and insert the cross head screws into the location holes with the other hand. Give the screws one turn to ensure the glass is secure.
4. Tighten the screws positively with a Pozidrive screwdriver before closing the oven door.



**Do not attempt to use the oven without the glass being in place.**

## To clean the inner glass door panels

Clean the inner glass door panels using a soft cloth and hot water to which a little washing up liquid has been added. If the inner panel is heavily soiled, Hob Brite may be used. **Do not** use abrasive cleaning materials on the door glass. Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the glass.

## Replacing an oven light bulb

The type of bulb required is a 300°C 25 watt small Edison Screw.



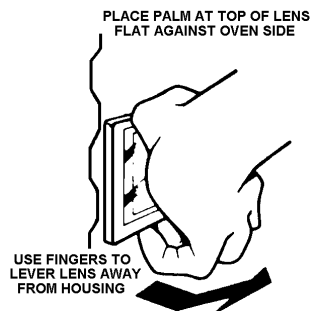
**Disconnect the appliance from the electricity supply before replacing the bulb.**

Open the door and remove the shelves to enable easy access to the oven light assembly. Insert a flat blade screwdriver between the oven side and glass which covers the bulb.

Support the glass with your hand and prise out sufficiently to release the glass cover. Unscrew the bulb in an anticlockwise direction until it is possible to remove the bulb with ease.

Fit the new bulb by turning in a clockwise direction until it is secure. Ensuring the indent to the flange is pointing to the rear of the oven, replace the glass by pushing it firmly into the hole to cover the bulb assembly.

Replace the shelves. Restore the electricity supply and adjust the time of day and clock as necessary.



## Something not working

Please carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one that you can solve yourself without the expense of a service call.

**In-guarantee customers should make sure that the checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.**

Please note that proof of purchase is required for in-guarantee service calls.

| Problem   | Possible solution  |
|---|--|
| The grill, ovens and timer do not work.   | Check that the appliance has been wired in to the appliance supply and is switched on at the wall.   |
|   | Check that the main appliance fuse is working.   |
|   | If you have checked the above:   |
|   | Allow the appliance to cool for a couple of hours. The appliance should now be working normally.   |
|   |  |
| The grill and second oven work but the main oven does not.                      | Check that the time of day has been set on the clock. Check that the oven is set for manual cooking.   |
|   |  |
| The grill does not work or cuts out after being used for a long period of time. | Leave the grill door open and allow the grill to cool. After a couple of hours check that the grill works as normal.   |
|   |  |
| The timer does not work.  | Check that the instructions for the operation of the timer are being closely followed.   |
|   |  |
| The indicator neons are not working correctly.                                  | Check that you have selected only the function you require. Ensure all other controls are in the Off position.   |
|   |  |
| The oven is not cooking evenly.   | Check that the appliance is correctly installed and is level.  |
|   | Check that the recommended temperatures and shelf positions are being used.  |
|   |  |
| The oven light fails to illuminate.   | The oven light bulb may need replacing.  |
|   |  |
| The oven fan is noisy.  | Check that the oven is level.  |
|   | Check that the shelves and bakeware are not vibrating in contact with the oven back panel.   |
|   |  |
| The oven temperature is too high or too low.                                    | Check that the recommended temperatures and shelf positions are being used. Be prepared to adjust the temperature up or down slightly to achieve the results you want. |
|   | Refer to the main oven section.  |

# Service and spare parts



In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning:-

**0870 5 929929**

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at [www.serviceforce.co.uk](http://www.serviceforce.co.uk).

Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working?".

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate).
5. The purchase date.

**Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.**

For Customer Service in Ireland please contact us at the address below:

Tricity Bendix  
Electrolux Group (Irl) Ltd  
Long Mile Road  
Dublin 12  
Republic of Ireland  
Tel: +353 (0) 1 4090753  
Email: [service.eid@electrolux.ie](mailto:service.eid@electrolux.ie)

## Customer care department

For general enquires concerning your Tricity Bendix appliance, or for further information on Tricity Bendix products, please contact our Customer Care Department by letter or telephone at the address below.

Customer Care Department  
Tricity Bendix  
Major Appliances  
Addington Way  
Luton  
Bedfordshire  
LU4 9QQ  
Tel: 0870 5 950950 (\*)

\*calls to this number may be recorded for training purposes.

# Guarantee conditions

## Standard guarantee conditions

We, Tricity Bendix, undertake that if within 12 months of the date of the purchase this Tricity Bendix appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.

The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.

The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

All service work under this guarantee must be undertaken by a Service Force Centre.

Any appliance or defective part replaced shall become the Company's property.

This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am** and **5.30pm** Monday to Friday. Visits may be available outside these hours in which case a **premium** will be charged.

## Exclusions

### This guarantee does not cover:

Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.

Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.

Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.

Products of Tricity Bendix manufacture which are not marketed by Tricity Bendix.

## European guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

|         |            |                   |
|---------|------------|-------------------|
| France  | Senlis     | +33 (0)344622013  |
| Germany | Nürnberg   | +49 (0)8002347378 |
| Italy   | Pordernone | +39 (0)800117511  |
| Sweden  | Stockholm  | +46 (0)20787750   |
| UK      | Luton      | +44 (0)8705950950 |
| Ireland | Dublin     | +353(0)14090753   |

# Technical details

|          |                       |
|----------|-----------------------|
| Voltage: | 230-240 Volts AC 50Hz |
| Wattage: | 10.9 - 11.8kW         |
| Height:  | 900mm                 |
| Width:   | 600mm                 |
| Depth:   | 598mm                 |
| Weight:  | 65 kg                 |

This appliance complies with: European Council Directives 73/23/EEC. EMC Directive 89/336/EEC, CE Marking Directive 93/68/EEC. Energy Label Directive 2002/40/EC

## Installation instructions



**Warning: This appliance must be earthed.**

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If your appliance has been damaged in transit, contact your supplier immediately. **DO NOT** attempt to install it.

Your appliance left the factory fully packaged to protect it from damage. If it is delivered without packaging and damage has occurred, the manufacturer cannot accept responsibility. Contact your supplier for advice.

Once the packaging has been removed the appliance should only be moved by hand. **DO NOT** use a sack barrow or any other aid to lift the appliance as damage may occur.

Connection to the electricity supply must be carried out by a qualified electrician/competent person.

The electrical connection should be made using a double pole isolating switch (cooker socket) with at least 3mm contact separation in all poles. The cable must have conductors of sufficiently high cross-sectional area to prevent overheating and deterioration.

The recommended cross-section area is six square millimetres (6.00mm<sup>2</sup>).

The cable should be routed away from potentially hot areas marked by X. See Fig.1.

To move the appliance, open the oven door, and lift the appliance by holding inside the top of the compartment. See Fig.2.

This is a type Y appliance, which means it is free-standing and can be fitted with cabinets on one or both sides. It may also be fitted in a corner setting.

Side walls which are above hob level should be protected by heat resistant non-combustible material and **MUST NOT** be nearer than 40mm to the hob side.

A nominal air gap of 2mm at either side of the appliance is required to enable the appliance to be moved into position.

Always ensure an air gap is maintained at hotplate level. Tiles or other forms of deep wall covering should not obscure this gap. See Fig.3.

Overhanging surfaces or a cooker hood should be a minimum of 685mm above the hob. See Fig.4.

It is important to ensure that the appliance is level after installation. Levelling feet are fitted to the appliance to accommodate uneven floors.

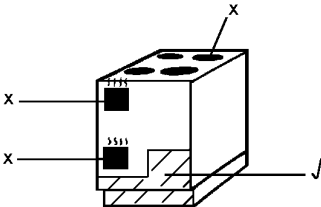


Fig.1.

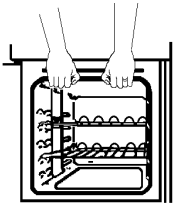


Fig.2.

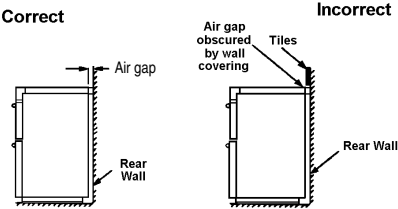


Fig.3.

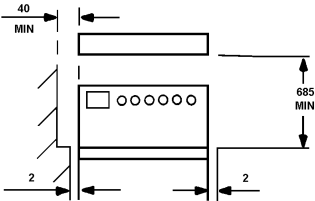


Fig.4.









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